Claims

1. A simple process for the preparation of safe, environmental friendly, and natural antioxidant conserve comprising oleoresin from Indian curry leaves (*Murraya Koenigii Spreng.*), said process comprising steps of:
   a. drying the washed curry leaves at temperature ranging between 30-80^{0}C, for time duration ranging between 2-10 hours.
   b. powdering the dried leaves into coarse powder form,
   c. extracting the powder with polar solvent preferably ketone with alkyl group,
   d. obtaining antioxidant conserve comprising oleoresin from the extract by removing the solvent.

2. A process as claimed in claim 1, wherein the solvent is acetone and ethyl-methyl ketone.
3. A process as claimed inn claim 1, wherein removal of the solvent is at the temperature ranging between 10-40^{0}C.
4. A process as claimed in claim 1, wherein yield of the antioxidant is ranging between 7-10% of the weight of the leaves.
5. A process as claimed in claim 1, wherein ratio of leaves to solvent is ranging between 1:5 to 1:7.
6. A process as claimed in claim 1, wherein the anti-oxidant activity of the extract is ranging between 80 to 85%.
7. Use of antioxidant conserve comprising oleoresin from Indian curry leaves (*Murraya Koenigii Spreng.*) as an anti-oxidant in food and pharmaceutical substances and additives.
8. Use as claimed in claim 7, wherein the anti-oxidant activity of the extract is ranging between 80 to 85%.
9. Use as claimed in claim 7, wherein the concentration of the extract in food and pharmaceutical is ranging between 0.2 to 3.0%.
10. Use as claimed in claim 7, wherein the said use shows no toxicity.
11. Use as claimed in claim 7, wherein the said use does not affect the taste of the food and pharmaceutical substances.
12. Use as claimed in claim 7, wherein the said use is environmental friendly.